

Sub D1
9. (Twice Amended) A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

(i) mixing lactic acid bacteria and a starting material containing milk by stirring to prepare a mixed material;

C1
(ii) fermenting said mixed material while stirring so that curd pieces and whey containing an angiotensin converting enzyme inhibitory peptide are generated,

whereby fermented milk containing said curd pieces and said whey containing the angiotensin converting enzyme inhibitory peptide is produced; and

subjecting the fermented milk [produced by the method of claim 1] to at least one of centrifugation and filter processing to separate and recover whey.

Sub D2
18. (Amended) A method for producing whey containing an angiotensin converting inhibitory peptide comprising:

(i) mixing lactic acid bacteria and a starting material containing material containing milk by stirring to prepare a mixed material;

C2
(ii) fermenting said mixed material while stirring so that curd pieces and whey containing an angiotensin converting enzyme inhibitory peptide are generated

(iii) fermenting said mixed material under static conditions,

whereby fermented milk containing said curd pieces and said whey containing the angiotensin converting enzyme inhibitory peptide is produced; and

subjecting the fermented milk [produced by the method of claim 10] to at least one of centrifugation and filter pressing to separate and recover whey.

Please add new claims 19-34 as follows. Support for these amendments is found in the specification at page 5, lines 4-6; page 6, lines 2-10; page 8, lines 2-8; page 10, lines 5-8 and 12-15; page 12, line 25 to page 13, line 2; and page 18, lines 9-11.

19. (New) The method of claim 9, wherein said milk is selected from the group consisting of cow's milk, goat's milk, sheep's milk, soy bean milk, skim milk, reconstituted milk, powdered milk, condensed milk and mixtures thereof. (d)

20. (New) The method of claim 9 wherein said fermented milk has a viscosity of not higher than 20 cp.

C3 21. (New) The method of claim 9 wherein said angiotensin converting enzyme inhibitory peptide is selected from the group consisting of Val-Pro-Pro, Ile-Pro-Pro, and mixtures thereof.

22. (New) The method of claim 9 wherein said mixed material further contains a yeast.

23. (New) The method of claim 9 wherein said lactic acid bacteria contained in the mixed material comprises *Lactobacillus helveticus*.

24. The method of claim 23 wherein said *Lactobacillus helveticus* comprises *Lactobacillus helveticus* CM4 (NATIONAL INSTITUTE OF BIOSCIENCE AND HUMAN

TECHNOLOGY, AGENCY OF INDUSTRIAL SCIENCE AND TECHNOLOGY, Deposit No.
FERM BP-6060, Deposit date: August 15, 1997).

25. (New) The method of claim 18, wherein said milk is selected from the group consisting of cow's milk, goat's milk, sheep's milk, soy bean milk, skim milk, reconstituted milk, powdered mil, condensed milk and mixtures thereof.

26. (New) The method of claim 18 wherein said fermented milk has a viscosity of not higher than 20 cp.

C3 27. (New) The method of claim 18 wherein said angiotensin converting enzyme inhibitory peptide is selected from the group consisting of Val-Pro-Pro, Ile-Pro-Pro, and mixtures thereof.

28. (New) The method of claim 18 wherein said mixed material further contains a yeast.

29. (New) The method of claim 18 wherein said lactic acid bacteria contained in the mixed material comprises *Lactobacillus helveticus*.

30. The method of claim 29 wherein said *Lactobacillus helveticus* comprises *Lactobacillus helveticus* CM4 (NATIONAL INSTITUTE OF BIOSCIENCE AND HUMAN TECHNOLOGY, AGENCY OF INDUSTRIAL SCIENCE AND TECHNOLOGY, Deposit No.

Sub D3
31. A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

- (i) preparing a mixture of lactic acid bacteria and a starting material containing milk;
- (ii) fermenting said mixture while stirring to generate curd pieces and whey; and
- (iii) recovering whey from said mixture.

C3
32. A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

- (i) preparing a mixture of lactic acid bacteria and a starting material containing milk;
- (ii) fermenting said mixture while stirring to generate curd pieces and whey;
- (iii) fermenting said mixture under static conditions, and
- (iv) recovering whey from said mixture.

33. The method according to claim 31, wherein recovering whey in step (iii) is by at least one of centrifugation and filter processing.

34. The method according to claim 32, wherein recovering whey in step (iii) is by at least one of centrifugation and filter processing.

add D4